Catler®

800 SERIES
PREMIUM GRADE TOOLS

ELECTRONIC BLENDER

Instructions
for use

BL 8011

ELECTRONIC
BLENDER

CONTENTS

3 Congratulations

4 Catler recommends safety first

7 Know your blender BL 8011

8 Assembling and operating your blender BL 8011

12 Care and cleaning

14 Tips on how to use your blender BL 8011

16 Trouble shooting chart

R1 Recipes

Congratulations

on the purchase of your new blender BL 8011.

CATLER RECOMMENDS SAFETY FIRST

We at Catler are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BLENDER BL 8011

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

- Carefully read all instructions before operating the device for the first time and save for future reference.
- Remove any packaging material and promotional stickers before using the device for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Do not place the blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the blender is properly assembled before use. Refer to Assembling and operating your blender BL 8011 chapter.
- Use only the blender jug and lid supplied with the blender.
- Always ensure the blender lid is firmly positioned on the blender jug before operating.
- Do not leave the blender unattended when in use.
- Always ensure the blender is turned off by pressing the 'Power' button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before attempting to move the appliance, or when the blender is not in use and before disassembling, cleaning and storing.
- Do not operate the appliance continuously with heavy loads for more than 10 seconds. Allow the motor to rest for 1 minute between each use.
- None of the recipes in this instruction book are considered a heavy load.
- If food becomes lodged around the blending blade, turn the blender off by pressing the ⏻ power button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before removing the jug from the motor base. Use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the blender jug during operation. Never place your fingers, hands or utensils inside the blender jug without unplugging the appliance from the power outlet.
- Be careful when handling the jug as the blades are very sharp. Be careful when emptying the blender jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the blender jug from the motor base while in operation.
- Do not use the blender for anything other than food and/or beverage preparation.
- Do not operate the blender without food or liquid in the blender jug.

- Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example, placing a cold jug in hot water or vice versa.
- Keep the appliance clean. Refer to care and cleaning instructions in this manual.

- Once the blender motor has cooled down - the icon will stop flashing and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stop flashing commence blending as usual.

iMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- The appliance is for household use only.
- Fully unwind the cord before use.
- To protect against electric shock, do not immerse the cord, plug or motor base in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or bench, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised service centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised service centre.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

WARNING:

PLEASE DO NOT ATTEMPT TO USE THE BLENDER WHILE THE "OVERLOAD PROTECTION" IS FLASHING.

WARNING:

DO NOT OPERATE THE BLENDER CONTINUOUSLY WITH HEAVY LOAD FOR MORE THAN 10 SECONDS.

- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- For the security reasons, we recommend to plug the Catler Blender directly to its own circuit, separate from other appliances. It is not recommended using hub or extension cord.

SAVE THESE INSTRUCTIONS

WARNING:

DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE. DO NOT MOVE THE APPLIANCE WHILE IT IS SWITCHED ON.

WARNING:

THE POWER PLUG WHEN PLUGGED MUST REMAIN ACCESSIBLE FOR EASY REMOVING.

WARNING:

HOUSEHOLD USE ONLY.
DO NOT IMMERSE TO ANY LIQUID.
FULLY UNWIND THE POWER CORD BEFORE THE USE.

KNOW YOUR BLENDER BL 8011

Inner measuring lid for adding ingredients whilst blending.

Assist Lid
Unique ring pull design ensures the lid is easy to remove yet sealed tight during operation.

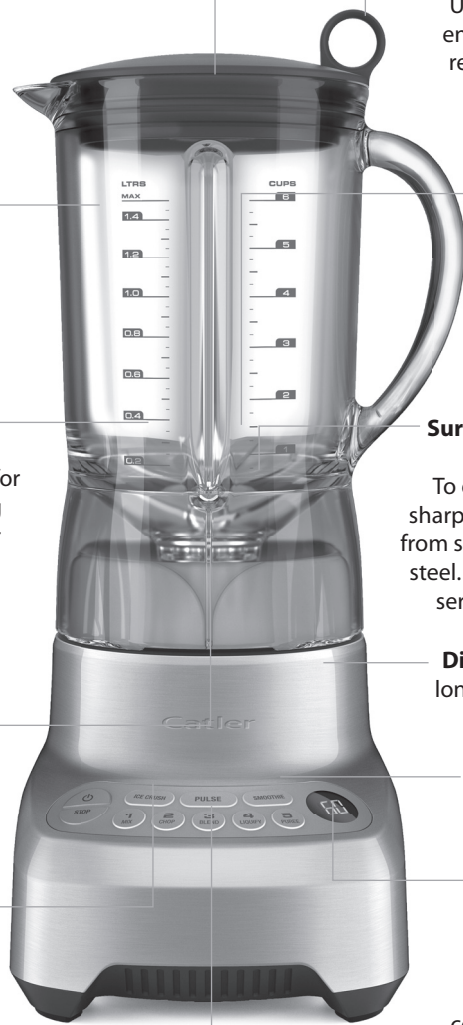
Large 1.5L Tritan™ one piece jug with Kinetix® Control bowl
Unique dual ribs continually pass ingredients onto the blades for perfectly blended results.

Stainless Steel ice-crushing blades
Extra wide stainless steel blades are contoured to the base of the jug so there are no food traps.

Dishwasher Safe
The one piece blade is ergonomically designed for ease of cleaning. Both jug and blade are dishwasher safe.

Surgical Grade Stainless Steel Blades
To ensure the blades stay sharp longer they are made from surgical grade stainless steel. The central blades are serrated for extra cutting performance.

Die-cast metal base for long lasting, professional performance.



Kinetix®™ Blade and Bowl system
Revolutionary blade technology for great blending and food processing results.

Illuminated buttons for clarity and ease of reading.

LCD Display
Counts up on speed settings and down for pre-programmed settings for complete control when blending.

Pre-programmed 'Ice Crush' and 'Smoothie' settings
Automatically alter speeds to optimize blending results, then switch off automatically.

Electronic 5 speed control plus pulse
Electronic controls ensure that the RPM speed is maintained for consistent result every time.

ASSEMBLING AND OPERATING YOUR BLENDER BL 8011

Before the first use
Before using your blender for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.
Wash the lid, inner lid, blender jug in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Do not place parts in the dishwasher (with the exception of the blender jug).
The blender jug may be washed in the dishwasher. Ensure the lid has been removed from the blender jug before placing into the dishwasher. The motor base can be wiped with a damp cloth. Dry thoroughly.

NOTE:
When using your blender for the first time, you may notice an odour coming from the motor. This is normal and will dissipate with use.

Assembling your blender

Step 1
Place the motor base on a flat, dry surface such as a bench top. Ensure that the motor base is switched off at the power outlet and the power cord is unplugged.

Step 2
With the blender jug in the upright position place it onto the motor base. The handle of the blender can be positioned to the left or right hand side of the appliance.

Step 3
Add food or liquid into the blender jug ensuring not to exceed the 'MAX' mark. Place the blender lid firmly into position on the top of the blender jug. Insert the clear inner lid into the blender lid and turn clockwise to lock into position.

NOTE:
When adding oil or other liquids during operation, remove the inner lid turning anti-clockwise and lift up. Pour ingredients through this hole. Insert the inner lid back to its position.

WARNING:

THE BLENDING BLADES ARE EXTREMELY SHARP. AVOID ANY CONTACT WITH FINGERS AND HANDS.

NOTE:
The Catler Blender BL 8011 features an assist lid. This allows the lid to fit tightly onto the blender jug, avoiding displacement during operation. The ring pull design allows the user to easily remove the lid with a simple leverage action.

Step 4
Plug power cord into a 230/240V power outlet and switch on.

Step 5
Press the ⏻ 'Power' button on the far left of the control panel to turn the blender on. The 'Power' button will illuminate and flash. The LCD timer screen will illuminate with '00' displayed.

NOTE:
Do not fill the blender jug above the 'MAX' line. When the blender jug is filled at or near the 'MAX' line; place one hand on the blender lid to avoid displacement of the lid during operation.

Step 6
Select the required speed (1 to 5) by pressing the corresponding speed button. The blender will start to operate and the selected speed button will illuminate. The ⏻ 'Power' button will illuminate and cease to flash. The 'Stop' button will illuminate and flash. The LCD timer screen will start counting upwards in one second increments until 120 seconds is reached.

NOTE:
Operate the blender only for the appropriate amount of time required – do not over blend.

Step 7
When 120 seconds is reached, the blender will automatically cease to operate and the selected speed button and 'Stop' button illumination will go out. The ⏻ 'Power' button will illuminate and flash. After a few seconds the LCD timer screen will revert to '00'.

WARNING:
DO NOT REMOVE THE ASSIST LID WHILE OPERATION TO ADD INGREDIENTS. ALWAYS USE INNER LIT. IF YOU WISH TO INSERT BIG PIECES, YOU SHOULD TURN OFF THE BLENDER FIRST, UNPLUG FROM THE POWER OUTLET AND THEN REMOVE THE LID FROM THE JUG.

NOTE:

- The Blender will automatically stop blending after 120 seconds (2 minutes). This is a safety feature and restricts wear on the motor.
- To stop blending at any time, press the 'Stop' button or the selected speed button. The ⏻ 'Power' button can also be pressed, but this will also turn the appliance off and all illuminations will go out.
- The speed can be changed at any time during the blending process. Each time a new speed is selected its button will illuminate and the previous speed button illumination will go out. The number of seconds on the LCD timer screen will continue to count upwards to 120 seconds unless interrupted.

Special programs

The blender features two additional pre programmed functions, 'ICE CRUSH' and 'SMOOTHIE'. These two pre-programmed cycle automatically adjust the blending time and speeds to optimize blending results.
Select the required function by pressing the corresponding function button.
The blender will start to operate and the selected function button will illuminate.
The ⏻ 'Power' button will illuminate and cease to flash. The 'Stop' button will illuminate and flash. The LCD timer screen will start counting backwards in one second increments until '00' is displayed.
When '00' seconds is reached, the blender will automatically cease to operate and the function button and 'Stop' button illumination will go out. The ⏻ 'Power' button will illuminate and flash.

Special program time
Smoothie – 60 seconds (1 minute)
Ice Crush – 60 seconds (1 minute)

NOTE:
The smoothie function has a unique processing technique that blends the denser ingredients at a lower speed, and then increases as ingredients thicken. This may happen several times while blending smoothies.

To stop blending at any time, press the 'Stop' button or the selected function button.
The ⏻ 'Power' button can also be pressed, but this will also turn the appliance off and all illuminations will go out.
The maximum amount of ice cubes the blender can blend at any one time is 1 standard ice tray or 250g.

WARNING:

NEVER PLACE ANYTHING OTHER THAN FOOD AND LIQUIDS IN THE BLENDER WHILST THE MOTOR IS RUNNING.

PULSE Function
For ingredients that require short bursts of power, select the 'PULSE' function. The 'PULSE' button will illuminate and remain illuminated while the button is depressed. When this function is selected, the LCD timer screen will illuminate and count upwards in one second increments during pulsing. Press the 'PULSE' button in short bursts until blending is complete.

NOTE:
Use the 'PULSE' button when the food that is being processed is too thick or coarse to circulate within the blender jug.

Completion of mixing
At the end of use, always ensure the blender is turned off by pressing the ⏻ 'Power' button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Ensure the motor and blades have completely stopped before attempting to move the appliance, or when the blender is not in use and before disassembling, cleaning and storing.

NOTE:
- During the blending process, ingredients may stick to the sides of the blender jug. To push the food back onto the blades, press the ⏻ 'Power' button on the control panel and switch off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.
- If any moisture or liquid appears on top of the motor base during blending, press the ⏻ 'Power' button on the control panel, switch off at the power outlet and remove the power plug. Remove the blender jug. Wipe the motor base immediately with a dry cloth or paper toweling to absorb the liquid. Check the blender jug is correctly assembled.
- Never place anything other than food and liquids in the blender whilst the motor is running.

CARE AND CLEANING

Disassembling the blender

Step 1
Always ensure the blender is off by pressing the ⏻ 'Power' button on the control panel. Then switch off at the power outlet and unplug the power cord.

Step 2
Remove the blender jug from the motor base by grasping the handle and lifting the jug in an upward direction.

Step 3
Remove the lid and wash as per care and cleaning instructions.

Reassembling your blender after cleaning
Ensure all parts are clean and completely dry thoroughly before placing blender jug onto blender base.

Cleaning the motor base
Wipe the motor base with a soft, damp cloth then dry thoroughly.
Wipe any excess food particles from the power cord.

NOTE:
Do not use abrasive scouring pads or cleaners when cleaning the motor base as they may scratch the surface.

Cleaning the blender jug, lid, inner lid
Wash all parts in warm soapy water with a soft cloth. Use a bottle brush to dislodge stubborn foods around the blade assembly. When cleaning the blender jug it is always a good idea to clean straight away to avoid food sticking to the blades and jug.
Placing about 200ml of warm soapy water into the jug with the lid on and inner lid in place you can blend this water for 5-10 seconds on a low speed which will help clean the blades and jug. Then rinse jug in cold water and dry thoroughly.

The blender jug may be placed in the bottom shelf of the dishwasher on a standard cycle only.

WARNING:
DO NOT USE PETROL, SOLVENT, DISSOLVENT OR ANY SIMILAR AGENT FOR CLEANING ANY PART OF YOUR BLENDER.

WARNING:
BLADES ARE SHARP PLEASE USE CARE WHEN CLEANING AROUND THE BLADES. AVOID ANY CONTACT WITH BLADES. FOLLOW THE ABOVE MENTIONED INSTRUCTIONS.

Removing stubborn or strong food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the blender jug and lid. To remove, soak blender jug and lid for 5 minutes in warm soapy water. Then wash with a mild detergent and warm water, rinse well and dry thoroughly.

Storage

Store your blender upright with the blender jug, lid and inner lid assembled and inserted on the motor base or beside it. Do not place anything on top.

WARNING:

THE BLENDING BLADES ARE EXTREMELY SHARP. AVOID ANY CONTACT WITH FINGERS AND HANDS. USE CAUTION WHEN HANDLING AND STORING.

TIPS ON HOW TO USE YOUR BLENDER BL 8011

Food	Preparation & Usage	Quantity	Function	Time
Raw vegetables	Peel and cut into 1.5 – 2 cm cubes. Use: stuffing, filling, purée, soup	200 g	Chop– speed 2	10 – 30 sec
Nuts	Remove shells. Use: cakes, toppings, pastes	200 g	Chop– speed 2	10 – 30 sec
Bread or biscuit crumbs	Cut into 2 cm cubes; break up biscuits. Use: cheesecakes crust	100 g	Chop– speed 2	10 – 30 sec
Mayonnaise	Mix egg yolks and vinegar. Add oil. Use: dressing	125 g	Mix– speed 1	60 sec
Whipped cream	Add sugar or vanilla if desired. Use: cake topping	300 ml	Mix – speed 1 / PULSE function	10 – 20 sec / 3 – 6 times
Herbs / spices	Chopped or halved. Use: paste, sauce	1 cup	Chop– speed 2	20 – 30 sec
Smoothies	Milk, whole fresh fruits, yoghurt, ice cream. Use: milkshakes, ice cream	Max. 800 ml	Smoothie program	60 sec
Fresh fruit	Whole or chopped berries Use: dessert sauces	250 g	Chop – speed 3	20 – 30 sec
Ice	Crush Use: mixed drinks, cocktails frozen icy drinks	Max. 1 try or 250 g	ICE CRUSH program	60 sec

This blending chart should be used as a guide only.

Do

- Use the function 3 - 4 for drink or cocktail making, emulsions such as mayonnaise, dressings, marinades and foods that require mixing until just combined, such as batters, also for pureeing soups and aerating liquids.
- Use a combination of the Blend/ Pulse functions to suit the foods being processed.
- Use the Smoothie function to blend fruits, ice cream and yogurts into thick smoothies, whips and milkshakes.
- Use the Ice Crush function for foods that only require short bursts of power such as chopping nuts and crushing ice.
- Use the Ice Crush function with short bursts of power, when blending drinks containing ice cubes or frozen fruit.
- Ensure all foods are cut into cubes (approx. 2cm square) where appropriate to achieve an even result.
- Do not put more than 2 cups of warm ingredients into the blender before blending commences. After the blending process has begun and the blades are turning you may slowly add another 1 and ½ cups of ingredients through the opening in the lid if desired.
- Thick mixtures puree more efficiently if the blender is ¼ to ½ full.
- When using several ingredients, place liquid ingredients in the blender jug before solid ingredients, unless specify in the recipe. When blending thick or dry mixtures it may be necessary to stop the blender and scrape down the sides of the blender jug with a plastic or rubber spatula, once or twice during blending.

Do not

- Do not use metal utensils as they may damage the blades or blender jug.
- Do not operate a heavy mixture for more than 10 seconds. For normal blending tasks, for example, mayonnaise, dressings etc., do not operate for longer than 2 minutes at one time without turning off the blender and stirring the ingredients, and then continue blending.
- Do not operate the blender without having the blender lid in position. To add additional ingredients during blending, remove the inner lid and place ingredients through the opening in the lid.
- Do not place any objects, other than food or liquid, into the blender while the motor is running.
- Do not use the blender jug to store food.
- The blender will not knead dough or mash potatoes.
- Do not remove the blender jug while the blender is operating. Always make sure the blender is switched off by pressing the ⏻ 'Power' button, switch off the power at the power outlet and unplug the power cord from the power outlet.
- Do not overload the blender with more than the specified quantity of ingredients as doing so could cause the motor to stall. Once the icon stops flashing the blender has now cooled down and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the function/button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stop flashing commence blending as usual.
- Do not place hot or boiling ingredients into the blender; allow to cool before placing into the blender jug.

TROUBLESHOOTING GUIDE

Problem	Solution
Motor doesn't start or blade doesn't rotate	• Check that the power plug is securely inserted into the power outlet and switched on. • Check that the blender jug and lid are securely into position. • Check that the ⏻ 'Power' button and selected function or speed setting is illuminated. • Be sure to press only one speed or function button at a time.
Food is unevenly chopped.	Either too much food is being blended at one time or the pieces are too large. Try cutting food into smaller pieces of even size and processing a smaller amount per batch. For best results, the food should be chopped into pieces no larger than 2cm.
Food is chopped too fine or is watery	Blend for shorter period of time. Use 'PULSE' function for more control.
Food sticks to blade and jug	The mixture may be too thick. Try adding more liquid to the mixture and / or use a slower speed
Blender Overloaded	The blender features a motor protection feature. If the motor is being overloaded the motor will stop and the overload warning icon on the LCD will start to flash. Once the icon stops flashing the blender has now cooled down and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the function / button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stop flashing commence blending as usual. We recommend removing a portion of the mixture, cutting food into smaller pieces or processing smaller amounts per batch.

Level of sound power produced by this appliance is 85 dB (A).

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

NOTES

Recipes

CONTENTS

R3 Dips, dressing and sauce
R7 Soups
R9 Desserts
R11 Non-alcoholic drinks
R13 Cocktails

DIPS, DRESSING AND SAUCE

Eggplant Dip

Makes approximately 2 cups

2 large eggplants
oil spray
2 cloves garlic
1 tablespoon lemon juice
2 tablespoons olive oil
1 teaspoon sea salt
½ teaspoon ground cumin
2 tablespoon chopped fresh parsley
Freshly ground black pepper
Fresh or toasted Lebanese bread

1. Preheat oven to 200°C. Cut eggplants into thin slices. Spray eggplants lightly with oil spray. Place into a baking dish and bake for about 40 minutes or until skin is begins to darken.
2. Add garlic to baking dish and continue baking eggplant and garlic until garlic is softened and eggplants are blackened and blistered all over. Remove from oven.
3. Place eggplants into a plastic bag and set aside until cool enough to handle.
4. Remove skin from eggplants and discard, roughly chop the flesh and place into blender jug with garlic, lemon juice, olive oil, salt and cumin. Place lid on jug.
5. Select Speed 3/BLEND; blend until mixture is almost smooth, scraping down the sides of blender if necessary.
6. Pour into bowl and stir through parsley and season with black pepper.
7. Serve dip with fresh or toasted Lebanese bread.

Roast Beetroot Dip

Makes approximately 2 cups

4 medium beetroot
1 garlic bulb
2 teaspoons lemon juice
1 tablespoon horseradish
¼ cup light olive oil
Salt and freshly ground black pepper
Turkish bread to serve

1. Preheat oven to 200°C. Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until the beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Place beetroot and garlic and remaining ingredients into blender jug. Place lid on jug. Blend on setting 2/CHOP until combined, scraping sides if necessary.
4. Serve dip chilled with Turkish bread.

Hummus

Makes approximately 2 ½ cups

2 x 400g cans chick peas, rinsed and drained
2 cloves garlic
⅓ cup warm water
¼ cup tahini
¼ cup lemon juice
1 teaspoon ground cumin
Sea salt and fresh ground black pepper to taste
Extra virgin olive oil, to serve
Fresh Turkish or Lebanese bread to serve

1. Place chick peas, garlic, water, tahini, lemon juice and cumin into the blender jug. Place lid on jug.
2. Select 3/BLEND speed, blend until mixture is smooth, scraping down sides of blender during processing if necessary. Season to taste.

Spinach, Parmesan and Cashew Dip

Makes approximately 1 cup

75g baby spinach leaves
1 clove garlic
⅓ cup unsalted toasted cashews
75g parmesan, chopped into 1cm pieces
⅓ cup olive oil
2 teaspoons lemon juice
salt and freshly ground black pepper

1. Combine all ingredients except salt and pepper into the blender jug in the order listed. Place lid on jug.
2. Select 3/BLEND setting and process until all the ingredients are chopped as desired; scrap down side if necessary. Do not over process and it should be slightly chunky.
3. Season to taste and serve with crackers.

TIP: Dip will keep fresh for 1 day.

Mayonnaise

Makes approximately 1 cup

2 egg yolks
1 teaspoon Dijon mustard
1 teaspoon salt
1 tablespoon lemon juice
½ cup olive oil
½ cup grape seed oil

1. Combine yolks, mustard, salt and lemon juice into the blender jug. Place lid on jug. Blend on Low speed until combined.
2. With blender running on Speed 1/ MIX, slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute.
3. Transfer to an airtight container and refrigerate for up to 1 week.

Garlic Aioli

Makes approximately 1 cup

1 whole bunch garlic
2 egg yolk
1 tablespoon lemon juice
1 cup vegetable or olive oil
Salt and pepper, to taste

1. Pre-heat oven to 200°C.
2. Slice the top off the garlic bulb and wrap in foil. Place onto an oven tray and roast for 30 minutes or until garlic is softened and fragrant.
3. Remove from the oven and allow cooling slightly. Squeeze garlic from the bulb.
4. Place egg yolks and lemon juice into the blender jug. Place lid on jug.
5. With the motor running on Speed 1/ MIX slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute. Add roasted garlic and season to taste.
6. Transfer to an airtight container and refrigerate for up to 1 week.

Ceasar dressing

Makes approximately 1 ½ cups

2 tablespoons Dijon mustard
2 cloves garlic, crushed
2 tablespoons lemon juice
4-6 anchovy fillets, chopped
2 tablespoons sour cream or crčme fraiche
½ cup grated parmesan cheese
½ cup olive oil
Sea salt and freshly ground black pepper
Cos lettuce, to serve
Shaved parmesan cheese, to serve
Crisp fried bacon pieces, to serve
Croutons, to serve

1. Place mustard, garlic, lemon juice, anchovies, sour cream and parmesan into blender jug. Place lid on jug.
2. Select Speed 3/BLEND, blend 20 seconds or until ingredients are well combined.
3. With blender running on Speed 1/ MIX, slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute.
4. Serve over crisp cos lettuce with grated parmesan cheese, crisp bacon and croutons.

Pesto

Makes approximately 1 ½ cups

2 cups firmly packed basil leaves (approx 1 large bunch basil)
2 cloves garlic
2 teaspoons lemon juice
⅓ cup pine nuts, toasted
60g grated parmesan cheese
½ cup olive oil
Salt and freshly ground black pepper

1. Place all ingredients into blender jug in the order listed. Place lid on jug. Select Speed 2/CHOP; blend until all ingredients are very finely chopped and almost smooth. Scrape down sides of blender if necessary.
2. Spoon into an airtight container and chill until ready to use.

TIP: Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning.

SOUPS

Leek and Potato Soup

Serves 4

40g butter
1 tablespoon olive oil
2 leeks, thinly sliced
750g potatoes, roughly chopped
1 litre chicken stock
Salt and white pepper
Chopped chives, to serve

1. Heat butter and oil in a large saucepan; add leeks and cook, stirring, for 3-4 minutes until softened. Add potatoes and stock. Bring to the boil then reduce heat and cook, covered, for about 20 minutes or until potatoes are soft. Remove from heat and allow soup to cool slightly.
2. Blend soup in batches with lid on jug on Speed 1/MIX until just blended.
3. Return pureed soup to saucepan; season to taste and heat on low until hot.
4. Serve soup topped with fresh chopped chives.

TIP: If soup becomes too thick when cooking or blending add a little extra stock or water.

Chicken, Corn and Ginger Soup

Serves 4

1 tablespoon peanut oil
4 green onions, thinly sliced
5cm piece fresh ginger, finely chopped
3 cups fresh or frozen corn kernels
1 liter chicken stock
1 tablespoon soy sauce
1 tablespoon shao xing cooking wine
½ teaspoon sesame oil
2 small chicken breast fillets, thinly sliced
¼ cup roughly chopped fresh coriander leaves (optional)
White pepper

1. Heat oil in a large saucepan; add onions and ginger and cook, stirring, for 2 minutes. Add corn and cook, stirring occasionally, for a further 3-4 minutes.
2. Add stock and bring to the boil; reduce heat and simmer for 10 minutes. Remove from heat and allow cooling slightly.
3. Transfer half of the mixture and blend with lid on jug, on speed 2/CHOP for 30 seconds. Return pureed soup to remaining soup in saucepan with soy, wine, sesame and chicken. Cook on a medium high heat until soup starts to simmer and chicken is just cooked through.
4. Serve with fresh chopped coriander and white pepper to taste.

TIP: Shao xing is a Chinese cooking wine and is available from Asian grocery stores and some supermarkets.

Mediterranean Soup

Serves 4-6

2 tablespoons olive oil
2 red onions, quartered
5 cloves garlic
1 large fennel, cut into thin wedges
3 zucchinis, roughly chopped
2 red capsicum, quartered and seeded
2 green capsicum, quartered and seeded
1-2 tablespoons olive oil
Salt and freshly ground black pepper
1 liter chicken or vegetable stock
2 x 400g cans chopped tomatoes
⅓ cup shredded fresh basil leaves

1. Preheat oven to 200°C. Place onions, garlic, fennel, zucchini and capsicums into a large baking dish; drizzle with oil and season with salt and pepper. Bake in oven for about 30 minutes or until vegetables are tender.
2. Place vegetables into a saucepan with stock and chopped tomatoes. Bring mixture to the boil and cook for a 10 minutes.
3. Allow mixture to cool and transfer in batches to blender jug. Place lid on jug.
4. Select Speed 2/BLEND and blend until smooth.
5. Return pureed soup to saucepan with basil leaves to heat through. Season to taste.

Thai Sweet Potato Soup

Serves 4

2 tablespoons oil
1 large brown onion, chopped
2 cloves garlic, chopped
1-2 tablespoons red curry paste
1 kg peeled, chopped sweet potato
1 liter chicken stock
270ml can light coconut cream
Salt and pepper
chopped fresh coriander, to serve

1. Heat oil in a large saucepan, add onion, garlic and curry paste and cook, stirring for 4 to 5 minutes or until onion has softened and curry paste is fragrant.
2. Add sweet potato and stock and bring to the boil. Lower heat and simmer covered for 25 minutes or until sweet potato is soft. Remove from heat and allow soup to cool slightly.
3. Blend soup in batches with lid on, on Speed 3/BLEND until just blended.
4. Return pureed soup to saucepan with coconut milk; season to taste and heat on low until hot. Serve with fresh coriander.

DESSERTS

Ricotta Pancakes

Makes 6 to 8

3 eggs
200g fresh ricotta
½ cup milk
½ cup self raising flour
1 ½ teaspoons baking powder
2 tablespoons caster sugar
Unsalted butter for greasing
Fresh berries, to serve
Maple syrup, to serve

1. Place eggs, ricotta, milk, flour, baking powder and caster sugar into blender jug. Place lid on jug.
2. Select 1/MIX setting, blend for 10 seconds. Scrape sides down if necessary then blend for a further 5 seconds on Speed 1/MIX. Do not over process.
3. Heat a heavy base frying pan or griddle over a low to moderate heat. Lightly grease with butter.
4. Spoon about 2 heaped tablespoons of the mixture into pan and cook until golden brown on both sides.
5. Serve with fresh blueberries and maple syrup.

Quick Teacake with Cinnamon Sugar

Serves 8

Dough

2 eggs
⅔ cup milk
1 teaspoon vanilla extract
125g butter, melted
1 cup caster sugar
2 cups self raising flour

Cinnamon topping

20g butter, melted
1 tablespoon caster sugar
1 ½ teaspoons ground cinnamon

1. Preheat oven to 160°C with fan. Grease and line a 20cm cake pan with baking paper.
2. Combine ingredients in the order listed into the blender jug. Place lid on jug.
3. Blend on Speed 1/MIX until mixture is just combined. Scrape down any caught flour if needed.
4. Pour mixture into prepared pan and bake in oven for 50-60 minutes or until a wooden skewer inserted comes out clean.
5. Allow to cool for 5 minutes then turn out onto a cooling rack. Brush with melted butter and sprinkle with cinnamon topping. Allow to cool before serving.

Baked Lemon Cheesecake

Serves 8-10

250g packet plain sweet biscuits
125g unsalted butter, melted
300ml carton sour cream
1 cup caster sugar
½ teaspoon vanilla extract
1 tablespoon finely grated lemon rind
4 eggs
750g cream cheese, at room temperature, cut into cubes

1. Preheat oven to 160°C no fan. Line the base of a 23cm spring form pan with non-stick baking paper. Place biscuits into blender jug. Place lid on jug.
2. Select ICE CRUSH or PULSE setting and blend until biscuits are finely crushed. Place into a bowl, add melted butter and mix well. Press biscuits mixture into the base and sides of a greased and lined. Use a straight-sided glass to spread and press the biscuit mixture firmly over the base and side of pan, leaving 1cm at the top of the pan. Refrigerate 10 minutes.
3. Meanwhile place sour cream, sugar, vanilla and lemon rind, eggs into the blender jug and blend with lid on, on speed 5/PUREE until just combined. Turn blender off and add half of the cream cheese; replace lid and blend on speed 5/PUREE for 30 seconds. Turn blender off and add remaining cream cheese, replace lid; blend on speed 5/PUREE for 30 second or until mixture is smooth. Do not over mix.
4. Pour the cream cheese mixture into the base. Place the pan on a baking tray and bake for 1 ¼ -1 ½ hours or until just set in the centre. Turn oven off. Leave the cheesecake in oven, with the door ajar, for 2 hours or until cooled completely (this will prevent cheesecake from cracking). Refrigerate until well chilled.

NON-ALCOHOLIC DRINKS

Banana Smoothie
Serves 2

2 ripe bananas, halved
2 cups chilled milk
2 scoops frozen vanilla yogurt or
1 cup vanilla yogurt
6 ice cubes
1 tablespoon honey
Nutmeg, to taste

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

Breakfast Smoothie
Serves 2

1 cup orange juice, chilled
250g fresh strawberries, hulled
½ teaspoon grated orange rind (optional)
1-2 tablespoons rolled oats
2 scoops frozen fruit based yogurt

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

Fruit Fusion
Serves 2

1 cup/250ml pineapple juice
1 banana, chopped
1 orange, skin and pith removed then quartered
2 tablespoons passion fruit pulp
1 cup/250ml soda water

1. Place pineapple juice, banana and orange in blender jug. Place lid on jug.
2. Select the 3/BLEND speed, blend until well combined.
3. Stir in passion fruit pulp and soda water and serve immediately.

Iced Mocha
Serves 2

¼ cup/60ml cold espresso
2 scoops chocolate ice cream
1 ½ cups chilled milk
6 ice cubes

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on Speed 4/LIQUIFY for 20-30 seconds or until combined.

Vanilla Milkshake
Serves 2

2 cup chilled milk
3 scoops vanilla ice cream
½ teaspoon vanilla essence extract

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

Chocolate Milkshake
Serves 2

2 cup chilled milk
3 scoops chocolate ice cream
1 tablespoon chocolate syrup, optional

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

Strawberry Milkshake
Serves 2

2 cup chilled milk
3 scoops strawberry ice cream or
3 scoops vanilla ice cream + 10 strawberries

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

COCKTAILS

Sugar Syrup
Makes approx 1 ½ cups

1 cup white sugar
1 cup/250ml water

1. Place sugar and water into a heavy base saucepan and cook, stirring over a very low heat until sugar has dissolved.
2. Bring to the boil then reduce heat and simmer mixture for 5 minutes.
3. Remove from heat and allow cooling completely. Store in an airtight container in the refrigerator.

Strawberry daiquiri
Serves 2

6-8 strawberries, hulled and quartered
60ml nip white rum
¼ cup/60ml fresh lime juice
¼ cup/60ml sugar syrup
12 ice cubes

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until ice is crushed.
3. Pour into 2 cocktail glasses to serve.

Lime and mint crush
Serves 2

2 limes, peeled and cut into 8 pieces
16-20 mint leaves
¼ cup/60ml sugar syrup
60ml nip white rum or vodka
8 medium ice cubes
1 cup/250ml soda water

1. Place all ingredients into blender jug. Place lid on jug.
2. Select ICE CRUSH function or Pulse setting and blend until all ingredients are roughly chopped.
3. Pour into a glass, serve immediately.

Margarita
Serves 4

60ml nip tequila
60ml nip cointreau
⅓ cup/80ml lime juice
¼ cup/60ml sugar syrup
12 ice cubes

1. Place tequila, cointreau, lime juice, sugar syrup and ice cubes into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until well combined and ice is crushed.
3. Serve in salt rimmed glasses.

Pina Colada
Serves 2

60ml nip white rum
¼ cup/60ml coconut cream
¾ cup/180ml pineapple juice
1 ½ tablespoons/30ml sugar syrup
10 ice cubes

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until well combined and ice is crushed.
3. Serve immediately.

Cuba Libre
Serves 2

60ml nip aged amber rum
1 lime, peeled and cut into 4 pieces
12 ice cubes

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until well combined and ice is crushed.
3. Serve immediately.

Sea Breeze
Serves 2

12-14 ice cubes
60ml nip vodka
½ cup/125ml orange juice
½ cup/125ml cranberry juice
½ cup/125ml ruby red grapefruit juice

1. Place ice cubes in blender jug. Place lid on jug. Using ICE CRUSH function blend until finely crushed.
2. Spoon crushed ice into 2 large chilled glasses. Layer remaining ingredients in order listed over ice. Serve immediately.

Mango Tango
Serves 2

¾ cup/180ml mango nectar
½ cup/125ml orange juice
30ml nip white rum
30ml nip mango liqueur
¼ cup/60ml fresh lime juice
12 ice cubes
Mineral water to serve

1. Place nectar, juices, ice cubes into blender jug. Place lid on jug. Use ICE CRUSH function or Speed 4/LIQUIFY and blend until well combined.
2. Pour into large chilled glasses and top with mineral water.

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